



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 3 March 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

0

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

221

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

	This week :	Total to date since March 30, 2020:
Positive Tests in GEO Facility:	<input type="text" value="0"/>	<input type="text" value="219"/>
ICE Detainees under COVID monitoring:	<input type="text" value="0"/>	<input type="text" value="185"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="123"/>

DOCUMENTS RECEIVED:

*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on March 1, 2021. All population numbers current as of March 5, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of March 2, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 15 - RNs
- 9 - LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

Change in staffing

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for February 19, 2021- February 26, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases this week amongst the staff (GEO and ICE). They have also reported zero (0) positive cases this week amongst the detainees (USMS and ICE).

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of March 5, 2021

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of March 5, 2021

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020		CYCLE 2	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH		DINNER
MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Jelly Margarine Sugar Coffee Milk 2 % Fruit	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea		Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea		Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 % Fruit	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea		Meat and Vegetable Stew Rice Cabbage Onion Cornbread Salad Dressing Margarine Fortified Sugar Free Beverage
THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Shredded Lettuce Onion Salad Dressing Ketchup Fortified Sugar Free Tea		Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
FRIDAY	Cinnamon Oatmeal Pancakes Turkey Sausage Margarine Sugar Milk 2 % Syrup Coffee	Fish Beans Carrots Rice Onion Cornbread / Margarine Tartar Sauce Fortified Sugar Free Tea		Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
SATURDAY	Farina Eggs Cream Gravy Turkey Sausage Biscuit or Tortilla Sugar Coffee Milk 2 % Margarine	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea		Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 % Margarine	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea		Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2-22-2021

Time: 0230 AM **Time:** 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X			
no skin infections		X			
no diarrhea		X			
Kitchen is in good general appearance		X		✓	
All kitchen equipment operational & clean		X		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature				Wash 150+ Rinse 180+
Temperature according to manufacturer's specifications	Breakfast				151 184
and chemical agent used in Final Rinse	Lunch				155 185
	Dinner				151 186
POT and PAN SINK	Temperature				Wash 110 °F+ Rinse 110 °F+ 200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast				110 110 200 ppm
	Lunch				112 110 206 ppm
	Dinner				110 114 200 ppm
FREEZER and WALK-IN	Temperature				Freezer 0°F or below Walk-in 35-40 °F Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM				-11.6 39.0 39.1
Record temperatures, Freezer and Walk-ins	PM				-10.6 35.2 38.2
DRY STORAGE	Temperature 45-80 °F				Spice Room Store Rm
Record temperatures Dry Storage Areas	AM				68 68
Record temperatures, Dry Storage Areas	PM				65 64
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2/23/2021

Time: 0230 AM **Time:** 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151	181	
and chemical agent used in Final Rinse	Lunch		169	184	
	Dinner		154	186	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	110	220 ppm
	Lunch		115	118	200 ppm
	Dinner		116	116	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-11.2	37.4	39.2
Record temperatures, Freezer and Walk-ins	PM		-8.0	36.1	39.8
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		65	64	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	120			

Signature, Cook Supervisor (AM) 2/23/21 DATE

Signature, Cook Supervisor (PM) 2/24/21 DATE

FOOD SERVICE MANAGER 2/24/21 DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2/24/2021

Time: 0230 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance				<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean				<input checked="" type="checkbox"/>	
All tools and sharps inventoried				<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>164</u>	<u>192</u>	
and chemical agent used in Final Rinse	Lunch		<u>172</u>	<u>184</u>	
	Dinner		<u>153</u>	<u>186</u>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>115</u>	<u>115</u>	<u>200 ppm</u>
	Lunch		<u>119</u>	<u>121</u>	<u>200 ppm</u>
	Dinner		<u>117</u>	<u>119</u>	<u>200 ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-10.9</u>	<u>37.8</u>	<u>37</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-11.4</u>	<u>38.1</u>	<u>38.7</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>68</u>	<u>70</u>	
Record temperatures, Dry Storage Areas	PM		<u>68</u>	<u>69</u>	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	<u>114</u>	<u>120</u>			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2/25/2021

Time: 0300 AM **Time:** 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature				Wash 150+ Rinse 180+
Temperature according to manufacturer's specifications	Breakfast				150 184
and chemical agent used in Final Rinse	Lunch				164 186
	Dinner				157 182
POT and PAN SINK	Temperature				Wash 110 °F+ Rinse 110 °F+ 200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast				110 111 200ppm
	Lunch				115 115 200 ppm
	Dinner				114 115 200ppm
FREEZER and WALK-IN	Temperature				Freezer 0°F or below Walk-in 35-40 °F Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM				-11.0 37.8 39.4
Record temperatures, Freezer and Walk-ins	PM				-7.1 37.1 38.8
DRY STORAGE	Temperature 45-80 °F				Spice Room Store Rm
Record temperatures Dry Storage Areas	AM				68 68
Record temperatures, Dry Storage Areas	PM				65 68
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

DATE

03-25

Signature, Cook Supervisor (PM)

DATE

2-26-21

B. Varquez 2-25-21

FOOD SERVICE MANAGER



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2 / 26 / 2021

Time: 0300 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X				
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		+		X	
All kitchen equipment operational & clean		+		X	
All tools and sharps inventoried		+		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+	Rinse 180+	
and chemical agent used in Final Rinse	Breakfast		165	185	
	Lunch		154	188	
	Dinner		155	185	
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
	Breakfast		110	110	200ppm
	Lunch		112	115	200ppm
	Dinner		110	114	200ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-11.2	38.9	39.1
Record temperatures, Freezer and Walk-ins	PM		-11.6	34.7	37.6
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures, Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		65	64	
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	115	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: Saturday 2/27/2021

Time: 0230 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments	
	No	Yes	No	Yes		
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Kitchen Looks Fantastic!!	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications		Breakfast		164	185	
and chemical agent used in Final Rinse		Lunch		151	182	
		Dinner		154	181	
POT and PAN SINK		Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used		Breakfast		109	109	200ppm
		Lunch		125	122	200ppm
		Dinner		116	113	200ppm
FREEZER and WALK-IN		Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins		AM		-11.2	36.9	38.4
Record temperatures, Freezer and Walk-ins		PM		-11.0	37.8	38.4
DRY STORAGE		Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas		AM		68	68	
Record temperatures, Dry Storage Areas		PM		65	68	
Water Temps & Handwash Areas		AM				
		105-120 °F				
		117				
PM		105-120 °F				
		120				

2/27/2021
Signature, Cook Supervisor (AM) DATE

B. Vazquez 2-27-21
Signature, Cook Supervisor (PM)

2-28-21
FOOD SERVICE MANAGER DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2.28.21 **Time:** 0300 AM **Time:** 1715 PM

Shift Checklist	AM		PM		Comments		
	No	Yes	No	Yes			
All areas secure, no evidence of theft		✓					
Workers reported to work, no open sores							
no skin infections	N	A	N	A			
no diarrhea							
Kitchen is in good general appearance		L		X			
All kitchen equipment operational & clean		L		X			
All tools and sharps inventoried		L		X			
All areas secure, lights out, exits locked				X			
DISH MACHINE							
Temperature according to manufacturer's specifications	Breakfast		Wash 150+		Rinse 180+		
and chemical agent used in Final Rinse	Lunch		151		181		
	Dinner		155		185		
			156		187		
POT and PAN SINK							
Final Rinse Temps determined by chemical agent used	Breakfast		Wash 110 °F+		Rinse 110 °F+		200 ppm
	Lunch		112		115		200 ppm
	Dinner		115		120		200 ppm
			111		113		200 ppm
FREEZER and WALK-IN							
Record temperatures, Freezer and Walk-ins	AM		Freezer 0°F or below		Walk-in 35-40 °F		Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	PM		-10.5		38.5		37.5
			-12.3		35.2		36.0
DRY STORAGE							
Record temperatures Dry Storage Areas	AM		Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	PM		68		68		
			65		64		
Water Temps & Handwash Areas							
	AM		PM				
	105-120 °F		105-120 °F				
	112		118				

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

GEO Aurora ICE
3130 N. Oakland St

3/1/2021
3:59:19 AM BCU

Temperature
°F

A-1	73.82
A-2	73.01
A-3	71.60
A-4	70.11
B-1	72.70
B-2	73.12
B-3	73.01
B-4	72.50
C-1	73.60
C-2	72.02
C-3	70.00
C-4	72.81
E-1	72.50
E-2	72.81
D-1	70.31
ISOLATION	71.21
PATIENT ROOM	71.41
INTAKE/RECEIVING	72.22



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, March 01, 2021

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	72.6	104.2		
South-B	71.1	104.2		
South-C	70.5	104.2		
South-D	unoccupied			
South-E	74.2	occupied		
South-F	71.3	104.1		
South-G	73.1	104.1		
South-L	73.0	104.2		
South-M	72.1	104.2		
South-N	69.5	104.1		
South-X	72.1	104.1		
South-Y	72.2	104.1		
South-Z	unoccupied			
South SMU	unoccupied			
South SM - Shower 3				
MED ISO- Room 1	N/A		N/A	N/A
MED ISO- Room 2	N/A		N/A	N/A
MED ISO- Room 3	N/A		N/A	N/A
MEDICAL				

PRINT: Scin Hansen

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, March 1, 2021 North Building Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1		104.3						
	A-2		104.3						
	A-3		104.3						
	A-4		104.3						
	B-1		104.7						
	B-2		104.7						
	B-3		104.7						
	B-4		104.7						
	C-1		104.9						
	C-2		104.9						
	C-3		104.9						
	C-4		104.9						
	D-1		104.1				N/A	N/A	N/A
	D-2		✓				N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		104.1						
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hansen SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room